

Nov. 4.

**BIG POLLOCK RECEIPTS.**

**Large Fleet Landed Over 1,000,000 Pounds Saturday.**

**About 85 Vessels Now Engaged in This Fishery.**

The pollock fleet, which since it started has been doing nothing extra, made up for all of it on Saturday and brought in a big pile, fairly filling many of the wharves with this cheap, but delicious fish.

In all there were some 55 arrivals up to Sunday morning and this fleet landed about 1,161,000 pounds of fresh pollock, one of the biggest day's receipts of pollock on record.

The pollock fleet now numbers 85 sail, one of the largest ever engaged in this branch of the fishery and, based on the work of former seasons it still has six weeks to operate.

For the season of 1905 the pollock fleet landed about 17,000,000 pounds, the largest catch on record. In 1906, the pollock fleet landed about 7,000,000 pounds.

This year the spring catch of pollock was much larger than usual, going about 6,000,000 pounds, the increase being caused by the number of vessels in the shore pollock seine fishery.

Nov. 4.

**Getting Cargoes of Shore Herring.**

Mr. William B. McDonald, one of our leading bait dealers is at present filling a large contract for Lubec Maine, people. It appears that herring are rather scarce down that way this season and one of the firms came up here looking for a supply. He chartered three vessels and they are now loading under Mr. McDonald's supervision. Sch. Willie Swift at Essex will be loaded tonight and sail for Lubec. Sch. Joanna Durgan will leave here tomorrow for Essex to begin loading and sch. Essex has gone to Beverly for a load.

Nov. 4.

**Bad Weather Off North Sydney.**

Recent letters from North Sydney, C. B., report bad weather off there and that the seining fleet are having a hard chance to fish, but are hopeful of yet getting some good days.

Nov. 4.

**DAILY TIMES FISH BUREAU.****Today's Arrivals and Receipts.**

Sch. Jennie Gilbert, shore, 24,000 lbs. pollock.  
Sch. Lafayette, shore, 15,000 lbs. pollock.  
Sloop Morning Star, shore, 6000 lbs. pollock.  
Sloop Sarah, shore, 5000 lbs. pollock.  
Sloop Azorean, shore, 5000 lbs. pollock.  
Sch. Esther Gray, shore, 30,000 lbs. pollock.  
Sch. Pauline, shore, 26,000 lbs. pollock.  
Sch. Henrietta G. Martin, shore, 25,000 lbs. pollock.  
Sch. Lillian, shore, 40,000 lbs. pollock.  
Sch. Metacomb, shore, 25,000 lbs. pollock.  
Sch. Good Luck, shore, 8000 lbs. pollock.  
Sch. Catherine D. Enos, shore.  
Sch. Nokomis, shore, 20,000 lbs. pollock.  
Sch. Lawrence Murdock, shore, 15,000 lbs. pollock.  
Sch. Estelle S. Nunan, shore, 10,000 lbs. pollock.  
Sch. Emily Sears, shore.  
Sch. Blanche F. Irving, shore, 10,000 lbs. pollock.  
Sch. Alice R. Lawson, Banks, dory hand lining, returned disabled, 20,000 lbs. salt cod.  
Sch. Glandia, Quero Bank, 4000 lbs. halibut, 12,000 lbs. salt cod, 14,000 lbs. fresh fish.  
Sch. Romance, Georges, 50,000 lbs. fresh fish.  
Sloop Nettie, shore, 4000 lbs. pollock.  
Sch. Miranda, shore, 15,000 lbs. pollock.  
Sch. Thalia, shore, 22,000 lbs. pollock.  
Sch. Pythian, shore.  
Sch. Ida M. Silva, shore.  
Sch. Elmer E. Gray, shore.  
Sch. Juno, shore.

**Today's Fish Market.**

Market price large western cod to split, \$2.25 per cwt., medium do., \$1.50.  
Large eastern cod, \$2.25. medium do., \$1.50.  
Market price fresh large Rips cod, \$2.25 per cwt., medium do., \$1.50.  
Market price, salt bank cod, \$4.25 per cwt. for large and \$3.25 for medium.  
Market price salt Rips cod, \$4.25 cwt. for large, \$3.25 medium, \$2.50 for snappers.  
Fresh round pollock, 75c per cwt.  
Dressed fresh pollock, 95 cts. per cwt.  
Salt bank dory handline cod, \$4.50 per cwt. for large, \$3.50 for mediums and \$2.75 for snappers.  
Fresh hake, \$1.15 per cwt.  
Bank halibut, 14 cts. per lb. for white and 10 cts. for gray.  
Bay salt mackerel, \$27 per bbl. for large, \$22 for mediums.

**Boston.**

Sch. Terra Nova, 9000 haddock, 8000 cod, 12,000 hake.  
Sch. Julietta, 1200 haddock, 3200 cod, 1200 pollock.  
Sch. Lucania, 38,000 haddock, 12,000 cod.  
Sch. Mattie D. Brundage, 25,000 pollock.  
Sch. Conqueror, 6000 haddock, 10,000 cod, 35,000 hake, 4000 cusk.  
Sch. Buema, 7000 haddock, 3000 cod, 7000 hake.  
Steamer Spray, 28,000 haddock, 5000 cod, 4000 hake.  
Sch. Jessie Costa, 8000 haddock, 5000 cod, 18,000 hake.  
Sch. Mary C. Santos, 14,000 haddock, 23,000 cod, 17,000 hake.  
Sch. Benj. F. Phillips, 16,000 haddock, 16,000 cod, 33,000 hake.  
Steamer Anna Laura, 100 bbls. fresh herring.  
Sch. Fannie Belle Atwood, 30,000 haddock, 20,000 hake.  
Sch. Moanam, 17,000 haddock, 5000 cod, 10,000 hake.  
Sch. Winnifred, 10,000 haddock, 9000 cod, 20,000 hake.  
Sch. Natalie J. Nelson, 10,000 haddock, 15,000 cod, 15,000 hake.  
Sch. Mildred V. Nunan, 2700 haddock, 3500 cod, 20,000 hake.  
Sch. Hope, 2000 haddock, 2000 cod, 5000 hake.  
Sch. Hortense, 3000 haddock, 2000 cod, 6000 hake.  
Sch. Angie B. Watson, 6000 haddock, 7000 cod, 11,000 hake.  
Sch. James and Esther, 17,000 cod.  
Sch. Galatea, 7000 haddock, 1500 cod, 6000 hake.  
Sch. Mary A. Whalen, 15,000 haddock, 4000 cod, 37,000 hake.  
Sch. Selma, 12,000 haddock, 6000 cod, 20,000 hake.  
Sch. Pontiac, 10,000 haddock, 3000 cod, 10,000 hake.  
Sch. Fish Hawk, 13,000 cod, 5000 pollock.  
Sch. Lizzie M. Stanley, 10,000 haddock, 8000 cod, 30,000 hake.  
Sch. Thomas S. Gorton, 25,000 haddock, 8000 cod, 12,000 hake.  
Sch. Onato, 12,000 haddock, 12,000 cod, 30,000 hake.  
Haddock, \$3.80 per cwt.: large cod, \$4 to \$4.50; market cod, \$2; hake, 80 cts. to \$1.25; pollock, \$1.25 to \$1.60.

**Fishing Fleet Movements.**

Capt. Clayton Morrissey is fitting the new sch. Arethusa for a Newfoundland frozen herring trip.

Nov. 5.

**Three Newfoundland Craft Missing and Other Losses Feared.**

A despatch from St. John's, N. F., says that it is feared that many lives were lost in the last heavy gale. Three Newfoundland fishing schooners are missing and four French vessels belonging to the St. Pierre banking fleet have not reported.

Wreckage washed ashore on the southern coast of Newfoundland indicates that the schooner Orion was lost. She carried a crew of 18 men, all of whom are missing. The Orion was on her way home from a codfishing trip on the Grand Banks when she encountered the storm, which occurred 10 days ago.

Nov. 5.

**WHALERS PERHAPS LOST.**

New Bedford, Mass., Nov. 5.—The news dispatches from San Francisco reporting that five vessels of the whaling fleet which cruised to the westward of Point Barrow may have been crushed in the ice by the early closing in of the Arctic winter, were received here with grave concern, as two of the steamers, the Belvidere and the William Baylies, hail from New Bedford.

**SAW LOTS OF MACKEREL.****Good Weather Will Mean Fine Hauls Off North Sydney.**

A North Sydney, C. B., exchange says that local fishermen in Northern Victoria and Inverness countries, Cape Breton, made large hauls of mackerel during the past week. One Gloucester vessel arriving in port captured 50 barrels in one throw of the seine a short distance off the harbor. The captain states that at the time the waters were literally alive with fish. He stated that he had never seen such large schools. The weather, however, was unfavorable, otherwise, he states, he could have without difficulty filled his vessel to the hatches.

Nov. 5.

**DAILY TIMES FISH BUREAU.****Today's Arrivals and Receipts.**

Sch. Speculator, Georges, 30,000 lbs. fresh fish.  
Sch. Lizzie M. Stauley, via Boston, 35,000 lbs. fresh fish.  
Sch. William H. Rider, Georges, 30,000 lbs. salt cod.  
Sch. Margaret, Quero Bank, 8000 lbs. halibut, 9000 lbs. salt fish.  
Sch. Emma F. Chase, Maine port, cured fish.  
Sch. Moses B. Linscott, shore.

**Today's Fish Market.**

Market price large western cod to split, \$2.25 per cwt., medium do., \$1.50.  
Large eastern cod, \$2.25. medium do., \$1.50.  
Market price fresh large Rips cod, \$2.25 per cwt., medium do., \$1.50.  
Market price, salt bank cod, \$4.25 per cwt. for large and \$3.25 for medium.  
Market price salt Rips cod, \$4.25 cwt. for large, \$3.25 medium, \$2.50 for snappers.  
Fresh round pollock, 75c per cwt.  
Dressed fresh pollock, 95 cts. per cwt.  
Salt bank dory handline cod, \$4.50 per cwt. for large, \$3.50 for mediums and \$2.75 for snappers.  
Fresh hake, \$1.15 per cwt.  
Bank halibut, 14 cts. per lb. for white and 10 cts. for gray.  
Bay salt mackerel, \$27 per bbl. for large, \$22 for mediums.

**Boston.**

Sch. Priscilla, 24,000 pollock.  
Sch. Azorean, 9000 pollock.  
Sch. Morning Star, 6000 pollock.  
Sch. Eglantine, 18,000 haddock, 18,000 cod, 50,000 hake, 7000 cusk.  
Sch. Mary T. Fallon, 1500 haddock, 1200 cod, 14,000 hake.  
Sch. Georgianna, 35,000 haddock, 3000 cod, 2000 hake.  
Sch. Quonnapowitt, 10,000 haddock, 2000 cod.  
Sch. Robert and Arthur, 25,000 haddock, 10,000 cod.  
Sch. Louisa R. Sylva, 6000 haddock, 6500 cod, 6000 hake.  
Steamer Bessie M. Dugan, 10,000 pollock.  
Haddock, \$3.50 to \$4.10 per cwt.; large cod, \$4.50 to \$4.75; market cod, \$1.75; hake, \$1; pollock, \$1.15 to \$1.25.

Nov. 6.

I was much interested recently in a description given me of a most remarkable example of mimicry in the marine world as observed in the fishing frog. This fish which is also known locally as the angler, goosefish, monkfish, all mouth, toadfish, carpetbag and sea devil, is quite common along the Atlantic seaboard.

It is a slow moving fish, with an enormous mouth, and has two thick, fleshy pectoral fins that are shaped like great human hands, while its tail is shaped thus also, with the fingers all pointed one way. As the fish is a poor swimmer, it buries itself in a recess between rocks, holding on with its armlike pectoral fins to seaweeds or stones, which it resembles so closely in color that it is almost impossible to distinguish it from its surroundings. As it has numerous fringes of fantastically ragged skin similar to the brown seaweed growing in tiny patches on rocks and timbers every where in salt water, its resemblance is heightened when these pendent fringes move to and fro with the current. Its mouth is also so colored and lined that, when opened, it looks just like an innocent, pleasant dark cleft in a submarine rock.

In order to draw fishes upon which it feeds within the enormous mouth, the fish elevates a long, slender fin from its back. This fin is bulbous and covered with slender fleshy filaments, and simulates tempting live bait so closely when hung just over the gaping mouth that many fish are attracted by them and fall victims to the wiles of the fish.

LOOKOUT



Nov. 6.

## THE OTHER SIDE.

### Why Lockeport Would Have the Modus Vivendi Abrogated.

#### Plain Talk on the Subject Makes Interesting Reading.

The Maritime Merchant recently published an article on a trip along the Nova Scotia south shore by a special correspondent and from its columns the following paragraphs will be of interest locally, as it brings to the front, in one Nova Scotia port, at least, the feeling regarding the present modus vivendi with Canada, which has been in operation in for several years. The statements, most of them, are very frank, which makes the article all the more interesting:

"One of the questions on which we were anxious to gain some knowledge and light was the feeling of the people in that section regarding the abrogation of the modus vivendi. We found a strong feeling in Lockeport in favor of it. Some who did not at first think this way have now reached the conclusion that the fishing industry of itself is not the limit of their natural field of operations; that there are subsidiary industries of great importance that grow or decline as the fishing industry does, and that ought to be encouraged by whatever means can be taken to encourage the fishing industry itself.

"If they build vessels at Lockeport for the Lockeport service, the people not only get the profit that the men make on their fishing trips, but the profit on the manufacturing and fitting of the vessel, its upkeep, and so on. In this way is maintained a small army of men who stay at home and do their work there, adding to the prosperity of the place.

"The Gloucester people are useful to Lockeport to some extent—that is, they buy bait; but the Gloucester people do not build ships in Lockeport: they do not paint their vessels there or fit them out there; they do not give employment to the caulkers and other artisans of the place.

"On the other hand, by giving the Gloucester people bait, the Lockeport people are helping to keep foreign vessels going, and they are helping to deplete our own county of crews. If the Gloucester people did not have the vessels they would not want our men, and if they did not have the privileges they enjoy at the present time, they would not be able to carry on their industry so successfully, would not have so many vessels, and would not draw away our men, whom we would therefore have for ourselves.

"This would be conducive to the prosperity of our fishing industry, for if the American people wanted fish, they would have to come to us for a very large part of their supply. This is the way in which the Lockeport people view the situation now, and they see in the abrogation of the modus vivendi the means of bringing all this about.

"Lockeport seems to have a natural situation for supplying the United States market with fresh fish. The port is very near the fishing grounds—nearer the banks, probably, than any other place on the mainland of Nova Scotia except Canso; it has a harbor open all the year round, and it is within twenty-four hours of Boston for people who wish to ship express freights via Yarmouth.

"It would seem to be a desirable thing on the part both of the United States and ourselves that we should reach some better arrangement on the fisheries question. Gloucester is the crux of the trouble. Gloucester, with the backing of Senator Lodge, seems to be able to dictate terms to the people of the United States in this matter. We have heard it said, however, by one who has made a study of the feeling of the people on this question, that the United States fish trade as a whole are not only willing, but anxious, to have free fish.

"This is not an unnatural sentiment for people in the trade to hold. What they want is a full supply of fish, and why should they have to submit to unnatural barriers? Gloucester wields an influence in United States affairs altogether out of proportion to its size and importance. If the United States could come to the point of treating this question on its merits, we have no doubt an arrangement could be arrived at that would be greatly to the benefit of both countries."

Nov. 6.

## AT BAY OF ISLANDS.

### Herring Season Proceeding Without Friction.

#### Sch Senator Gardner Went Adrift in Heavy Gale.

Regarding the present condition of affairs at Bay of Islands, the Boston Globe of recent date said:

"In a letter received here today from a man on the ground, and in touch with the people and government officials of Newfoundland, there is interesting information for those concerned in the herring business as well as others to whose taste the rich Newfoundland herring appeals. The writer is no stranger to the place, and has made business trips in previous years to the Bay of Islands where the letter was posted. He thoroughly understands the condition existing today and those that were a burden to the American fishermen in the few past years while the power of the Newfoundland government was exercised against the Americans who went there to get herring. He says in brief:

"The excitement caused by the latest move of Sir Robert Bond against the modus vivendi created by the British imperial government and the American commissioners has almost died out, and that in great measure things have resumed their normal condition. As to Sir Robert himself there is a division of opinion among the people, some looking upon him as a fool, and others finding much to praise in the attitude he took.

"The herring season is about to open, and the American fishermen are gathering to get their share of them. Under the new arrangement, they are allowed to take on their crews within the three-mile limit, and to have free communication with the shore. This applies, however, only to the treaty coast, where the conditions are practically the same for the fishermen as prior to 1905.

Some of the people are taking on an air of independence toward the American fishermen, who, while not obliged to cater to them, find it good business to do so, so as to get the fish they want."

The writer adds that "the action of the agent of one of the larger Gloucester fishing concerns, who, taking the advice of the Newfoundland government authorities, entered his vessels and paid duty on his fishing gear, ostensibly disobeying the orders of his principals, is criticised. The other Americans fail to understand his motive, as the modus vivendi and the imperial rescript made such action unnecessary.

"A prosperous season is anticipated for the American fishermen, and a return of the times when the Newfoundland herring was a big item in the business of the fish dealers in the United States."

The following herring items of interest are from the Bay of Islands Western Star:

"Nearly all our fishermen are now in readiness, and are prosecuting the herring industry. The vessels have mostly gone to Wood Islands and Middle Arm, and there the chief interest is now centered. Large schools of herring were seen in that vicinity last week, and some of the nets had good catches, the highest being ten barrels in one day. Several very good fares were taken in Humber Arm, but this week there has not been much doing.

"Sch. Minnie M. Cook, chartered by Mr. McLean, Wood Island, has over 700 barrels, and expects to load this week. Her cargo goes to Boston. On Friday there was an abundance of herring in Lark Harbor, but most of the fishermen had gone fishing in the arms. There has been fairly good fishing at Bonne Bay of late. Two American vessels, schs. Bohemia and Dora A. Lawson, are there fishing.

"The Atlantic Fisheries Co. have four vessels and a steamer here well fitted with appliances for the fishery, and are hopeful of securing more cargoes than they did last year. Their agent, Mr. Acker, is a hustling man, and he is ably assisted by Capt. D. Zinek, in whom the same characteristics predominate.

"The American firms are all represented by good men who have a practical knowledge of the herring fishery, and in whom their owners can safely place implicit confidence. The Scotch firm at Brake's Cove has engaged some Bay St. George men, and the factory will be ready this week. All that is needed now is an abundance of herring to strike into the arms and inside reaches, then the fishermen would soon get busy.

Nov. 6.

231

"The following American vessels arrived since last we went to press: Sch. Clontonia, Capt. Ralph Webber, on Wednesday; sch. A. M. Nickerson, Capt. A. Hudder, Thursday night; sch. Avalon, Capt. T. Bohlin, Friday night; sch. W. E. Morrissey, Capt. F. Upshell, and sch. Rob Roy, Capt. Larkin, arrived Sunday."

"The Gloucester sch. Senator Gardner went adrift in the storm of the 22d, and fell in across the head of O'Brien's wharf, where she pounded heavily for some time, and when the tide ran out the vessel was striking the bottom. The Gresham was requested to render assistance, which was long delayed; and in the height of the storm the Fiona went to the rescue and towed the vessel out of danger, but not before parting one or two lines; and Capt. English was highly commended for his timely assistance.

"The steamer Active, Capt. Ed. Seeley, from Halifax, touched at Lark Harbor Thursday, and came in here in the night. She left next morning for Bonne Bay, and returned again yesterday. This steamer has been chartered by the Gorton-Pew Fisheries Co., of Gloucester, and will be used in this bay during the present herring fishery, towing boats and vessels belonging to the firm. There are quite a number of vessels belonging to that company here, and the Active will be very serviceable to them."

Nov. 6.

#### The Coming Boat Exhibition.

Never in previous years have motor boat owners planned for a coming season as they are planning at the present time. Such enthusiasm is bound to have results far reaching in effect and the boat and engine builders are making vigorous efforts to have every thing in readiness for the rush which is to come. They are combining their efforts as regards a display of boats and engines, and in January will open in Mechanics Building, Boston, what will probably be the largest marine display ever seen in this line. The boats of the most noted builders—the plans of celebrated marine architects—the engines that have made international reputations—the fancy fittings of fancy boats—the attachments of engines that aid in making a perfect working machine—will all be seen at this time and all under one roof. Such an opportunity to the motor boat enthusiast—whether user, buyer or looker-on—has never before been presented and it is predicted that Mechanics Building will see the greatest throng of visitors that ever attended a similar show.

Nov. 6.

#### WHALERS ARE SAFE.

San Francisco, Nov. 6.—The five whaling vessels of the Pacific coast fleet which were thought to have been caught in the Arctic ice floes, and for the safety of which grave fears were entertained, are safe and should arrive here shortly. This word was received from Unalaska. The vessels have a total catch of 36 whales.

Nov. 6.

#### DAILY TIMES FISH BUREAU.

##### Today's Arrivals and Receipts.

Sch. Essex, shore, 1300 lbs. salt herring.  
Sch. Mary T. Fallon, via Boston, 10,000 lbs. fresh fish.  
Sch. Gladys and Sabra, shore, 35,000 lbs. pollock.  
Sch. Mary F. Curtis, Cape Shore, 110,000 lbs. fresh fish.  
Sch. Eglantine, via Boston, 80,000 lbs. fresh fish.

##### Today's Fish Market.

Market price large western cod to split, \$2.25 per cwt., medium do., \$1.50.  
Large eastern cod, \$2.25. medium do., \$1.50.  
Market price fresh large Rips cod, \$2.25 per cwt., medium do., \$1.50.  
Market price, salt bank cod, \$4.25 per cwt. for large and \$3.25 for medium.  
Market price salt Rips cod, \$4.25 cwt. for large, \$3.25 medium, \$2.50 for snappers.  
Fresh round pollock, 75c per cwt.  
Dressed fresh pollock, 95 cts. per cwt.  
Salt bank dory headline cod, \$4.50 per cwt. for large, \$3.50 for mediums and \$2.75 for snappers.  
Fresh hake, \$1.15 per cwt.  
Bank halibut, 14 cts. per lb. for white and 10 cts. for gray.  
Bay salt mackerel, \$27 per bbl. for large, \$23 for mediums.



Nov. 6.

Nov. 7.

Nov. 7.

Boston.

Sch. Grace Otis, 20,000 pollock.  
Sch. Belbina P. Domingoes, 2000 haddock  
10,000 cod.  
Sch. Ida M. Silva.  
Sch. Flora J. Sears, 1000 haddock, 3000  
cod.  
Sch. Pythian, 500 haddock, 500 cod, 14,000  
hake.  
Sch. Emily Sears, 10,000 pollock.  
Sch. Lear C., 5000 pollock.  
Sch. Elva L. Spurling, 1000 haddock, 6000  
cod, 10,000 hake.  
Sch. Rita A. Viator, 1500 haddock, 3000  
hake.  
Sch. Mary E. Silveria, 2000 haddock,  
1000 cod, 5000 hake.  
Sch. Patriot, 10,000 pollock.  
Sch. Frances P. Mesquita, 5000 haddock,  
3000 cod, 5000 hake.  
Sch. Walter P. Goulart, 400 haddock, 3500  
cod, 12,000 hake.  
Sch. Hattie F. Knowlton, 1500 haddock,  
7000 cod, 4000 hake.  
Sch. Junlata, 25,000 pollock.  
Sch. Manomet, 1000 haddock, 2000 cod,  
9000 hake.  
Sch. Sadie M. Nunan, 2000 haddock, 2000  
cod, 20,000 hake.  
Sch. Richard J. Nunan, 3000 haddock,  
1500 cod, 5000 hake.  
Sch. Francis Whalen, 14,000 haddock, 11,-  
000 cod, 40,000 hake.  
Sch. Olivia Sears, 2000 pollock.  
Sch. Ignatius Enos, 2500 pollock.  
Sch. Annie and Jennie, 33,000 pollock.  
Sch. Two Sisters, 3000 pollock.  
Sch. Grace Darling, 15,000 pollock.  
Sch. Olivia F. Hutchins, 4000 haddock,  
5000 cod, 20,000 hake.  
Sch. Joseph H. Cromwell, 4000 haddock,  
1500 cod, 3000 hake.  
Sch. Wodan, 4000 pollock.  
Haddock, \$5 to \$5.25 per cwt.; large cod,  
\$5; market cod, \$2.50; hake, 80 cts. to  
\$1.25; pollock, \$1.

Nov. 7.

DOGFISH FOR DINNER.

We May All Be Ordering It in  
Few Years' Time.

Bureau of Fisheries Making Ex-  
tended Improvements.

What would the average man think at  
some no distant day to pick up his paper,  
read the Boston fishing arrivals at T wharf  
and note the following prices, "haddock,  
\$3.50; large cod, \$3.75; market cod, \$2;  
dogfish, \$3."

Yet this is what is liable to come at any  
time now for it is stated that the scientists  
who have been studying the dogfish problem  
for the past two years for the U. S. Bureau  
of Fisheries have proved that dogfish is just  
as good and just as palatable as any other  
fish that makes New England famous.

Just imagine, a few years from now, on  
leaving your home of a Friday morning, say-  
ing to your better half, "My dear, when that  
fisherman comes this morning, do get some  
dogfish. We haven't had any now for two  
weeks. Get a good one and stuff it with oys-  
ter dressing and bake it."

Here is what a recent Washington despatch  
says about the dogfish matter:

"Officials of the fisheries bureau expect a  
preliminary report soon upon the investiga-  
tion at the laboratory of the Woods Hole fish  
hatcheries into the question of utilizing dog-  
fish and other sea pests. These investiga-  
tions have been in charge of Irving Field of  
the Western Maryland College, Westminster,  
Md. They have been in progress for about  
two years, and it is expected that they will  
not be completed for an equal length of time.

"It is said that after a number of experi-  
ments the investigators have proved that  
dogfish is just as palatable as any of the food  
fish the production of which has made New  
England famous. In fact, it is stated that  
when dried and salted dogfish can scarcely be  
told from codfish even by an expert.

"When one considers the matter from an  
unprejudiced standpoint, the bureau's in-  
vestigators say, there is no reason why the dog-  
fish should not be eaten. It is a species of  
shark, and the bureau points to the fact that  
shark's fish is eaten generally in the West  
Indies, South America and certain Mediter-  
ranean countries, while shark's fins are es-  
teemed a great delicacy by the Chinese.

"In addition to its plan for converting the  
dogfish into an edible product, the depart-  
ment has ascertained other ways which will  
help abate the dogfish nuisance. One of  
these is to use the livers in the manufacture  
of fish oil. This process is said to be carried  
on to a considerable extent already and one  
officer of the bureau stated today that he had  
seen large quantities of dogfish livers dumped  
into vats in which 'pure cod liver oil' was  
being made.

"That no harm results from this practice  
is asserted by government officials, who  
claim that scientific experiments have proved  
that the chemical composition of cod liver  
oil, dogfish liver oil and even of oils extracted  
from the great sea mammals, the whale and  
the porpoise, is practically identical.

"What dogfish cannot be used for food or  
for making oil, the bureau says, can be  
turned to good account as fertilizer. This  
practice is common in Canada and it is said  
to be very helpful in enriching land. Ex-  
perience has proved fisheries scientists say,  
that skins of many dogfish can be used profit-  
ably to cover sword grips and to make 'sha-  
green,' a natural product which is used like  
sandpaper."

Nov. 7.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Ella M. Goodwin, South Channel,  
5,000 lbs. fresh fish.  
Sch. John Hays Hammond, South Chan-  
del, 30,000 lbs. fresh fish.  
Sch. Norman Fisher, shore, 25,000 lbs.  
pollock.  
Sch. Olympia, shore, 20,000 lbs. pollock.  
Sch. Ramona, shore, 20,000 lbs. pollock.  
Sch. Good Luck, shore, 6000 lbs. pollock.  
Sch. Thalia, shore, 30,000 lbs. pollock.  
Sch. Patriot, shore, 15,000 lbs. pollock.  
Sch. Estelle S. Nunan, shore, 9000 lbs. pol-  
lock.  
Sch. Nokomis, shore, 30,000 lbs. pollock.  
Sch. Almeida, shore, 30,000 lbs. pollock.  
Sch. Margie Smith, shore, 25,000 lbs. pol-  
lock.  
Sch. Grayling, shore, 20,000 lbs. pollock.  
Sch. Etta Mildred, shore, 38,000 lbs. pol-  
lock.  
Sch. Jessie, shore, 15,000 lbs. pollock.  
Sch. Sheffeyd, shore, 35,000 lbs. pollock.  
Sch. Florida, shore, 15,000 lbs. pollock.  
Sch. Mina Swim, shore, 15,000 lbs. pol-  
lock.  
Sch. Boyd and Leeds, shore, 35,000 lbs.  
pollock.  
Sch. Grace Otis, shore, 20,000 lbs. pollock.  
Sch. E. C. Hussey, shore, 25,000 lbs. pol-  
lock.  
Sch. Walter P. Goulart, via Boston, 12,000  
lbs. fresh fish.  
OSloop A. O. ear, shore, 3000 lbs. pollock.  
Sch. Genesta, shore.  
Sch. Stranger, shore.  
Sch. Hortense, shore.  
Sch. Mary E. Silveira, shore.  
Sch. Yankee, shore.  
Sch. Albert Geiger, pollocking.  
Sch. James R. Clark, pollocking.  
Sch. Agnes V. Gleason, pollocking.  
Sch. Appomattox, pollocking.  
Sch. Mary Edith, shore.  
Sch. Fame, shore.

Today's Fish Market.

Market price large western cod to split,  
\$2.25 per cwt., medium do., \$1.50.  
Large eastern cod, \$2.25, medium do.,  
\$1.50  
Market price fresh large Rips cod, \$2.25  
per cwt., medium do., \$1.50.  
Market price, salt bank cod, \$4.25 per cwt.  
for large and \$3.25 for medium.  
Market price salt Rips cod, \$4.25 cwt. for  
large, \$3.25 medium, \$2.50 for snappers.  
Fresh round pollock, 75c per cwt.  
Dressed fresh pollock, 95 cts. per cwt.  
Salt bank dory handline cod, \$4.50 per cwt.  
for large, \$3.50 for mediums and \$2.75 for  
snappers.  
Fresh hake, \$1.15 per cwt.  
Bank halibut, 14 cts. per lb. for white  
and 10 cts. for gray.  
Bay salt mackerel, \$27 per bbl. for large,  
\$22 for mediums.

Boston.

Sch. Minerva, 1500 haddock, 3000 cod, 3000  
hake.  
Sch. Flavilla, 1000 haddock, 500 cod, 15,000  
hake.  
Sch. Blanche F. Irving, 10,000 pollock.  
Sch. Mabelle E. Leavitt, 8000 pollock.  
Sch. Mattie Brundage, 23,000 pollock.  
Sch. Laura Enos, 800 cod, 3000 pollock.  
Sch. James W. Parker, 12,000 haddock,  
10,000 cod, 20,000 hake.

Sch. Manhasset, 12,000 haddock, 7000 cod,  
20,000 hake.  
Sch. Harmony, 12,000 haddock, 12,000 cod,  
10,000 hake.  
Sch. Catherine D. Enos, 1000 pollock.  
Sch. Buema, 4500 haddock, 2500 cod, 2000  
hake.  
Sch. Gertrude, 12,000 pollock.  
Sch. Rebecca, 3000 haddock, 2000 cod, 5000  
hake.  
Sch. Teresa and Alice, 3000 haddock, 2000  
cod, 12,000 hake.  
Sch. Rose Standish, 3000 haddock, 1000  
cod, 3000 hake.  
Sch. Henrietta G. Martin, 25,000 pollock.  
Sch. Alice M. Guthrie, 3000 haddock, 2000  
cod, 4000 hake.  
Sch. Pontiac, 7500 haddock, 500 cod, 1000  
hake.  
Haddock, \$5 to \$5.25 per cwt.; large cod,  
\$4 to \$5.50; market cod, \$2 to \$3.30; hake,  
90 cts. to \$1.25; pollock, 90 cts.; cusk, \$1.00.

Nov. 8.

ANOTHER BIG POLLOCK DAY.

Receipts Since Yesterday Noon  
Over a Million Pounds.

This has been another big pollock day.  
Yesterday, just before noon, the easterly  
wind began to drive the pollockers in and by  
night they were thick at the wharves. Up  
to this noon, some 45 of them had arrived  
here and also seven at Boston, with a total of  
about 1,170,000 pounds. Thus, for the second  
day this week, the receipts of pollock have  
gone over a million pounds.

Nov. 8.

Haddock Caught Mackerel on  
Trawl.

A peculiar incident happened while the  
fishing schooner Pontiac was out on the  
grounds off Chatham Wednesday, when  
John Cauley, one of the crew, brought up in  
his trawl a large fresh mackerel. The skip-  
per and crew were greatly surprised, and in  
weighing the fish found it tipped the scales  
at a few ounces less than four pounds.

Nov. 8.

DAILY TIMES FISH BUREAU.

Today's Arrivals and Receipts.

Sch. Yakima, South Channel, 20,000 lbs.  
fresh fish.

Today's Fish Market.

Market price large western cod to split,  
\$2.25 per cwt., medium do., \$1.50.  
Large eastern cod, \$2.25, medium do.,  
\$1.50  
Market price fresh large Rips cod, \$2.25  
per cwt., medium do., \$1.50.  
Market price, salt bank cod, \$4.25 per cwt.  
for large and \$3.25 for medium.  
Market price salt Rips cod, \$4.25 cwt. for  
large, \$3.25 medium, \$2.50 for snappers.  
Fresh round pollock, 75c per cwt.  
Dressed fresh pollock, 95 cts. per cwt.  
Salt bank dory handline cod, \$4.50 per cwt.  
for large, \$3.50 for mediums and \$2.75 for  
snappers.  
Fresh hake, \$1.15 per cwt.  
Bank halibut, 14 cts. per lb. for white  
and 10 cts. for gray.  
Bay salt mackerel, \$27 per bbl. for large,  
\$22 for mediums.

Boston.

Sch. Elmer E. Gray, 10,000 haddock, 5000  
cod.  
Sch. Hortense, 2500 haddock, 1000 cod,  
1500 hake.  
Sch. Galatea, 2500 haddock, 8000 cod,  
5000 hake.  
Sch. Matchless, 8000 haddock, 9000 cod.  
Sch. Mildred V. Robinson, 10,000 haddock,  
6000 cod, 14,000 hake.  
Sch. Ellen C. Burke, 8000 haddock, 4000  
cod, 8000 hake.  
Sch. Metamora, 8000 haddock, 5000 cod,  
10,000 hake.  
Sch. Frances V. Silva, 2500 haddock, 5000  
cod, 10,000 hake.  
Sch. Slade Gorton, 14,000 haddock, 8000  
cod, 16,000 hake, 5000 cusk.  
Haddock, \$3.50 to \$3.70 per cwt.; large  
cod, \$3.50; market cod, \$2.50; hake, 80 cts.  
\$1.50; pollock, \$1.00.

Fishing Fleet Movements.

Schs. Harvard and Arkona were at Liver-  
pool, N. S., Tuesday and sailed for home,  
each with a fair trip of salt fish.